NEWYEARS EVE 2020

AMUSE BOUCHE

Loaded Potato Pancake

crème fraîche, caviar

FIRST COURSE

choice of one

Burrata Caprese v

charred tomatoes, crostini, balsamic, basil

Tuna Tataki*

fresno chiles, cilantro, scallion, ponzu, crispy garlic wonton chip

Crispy Pork & Vegetable Dumplings

ponzu, sesame seed

Mushroom Risotto V GF

oyster & porcini mushrooms, truffle oil, parmesan

Duo of Korean BBO Skewers

spicy chicken and bulgogi beef skewer, ssam sauce

Sunday Meatball

beef, pork, Sunday sauce, herbed ricotta, garlic crostini

Oysters Rockefeller

spinach, parmesan crust

SECOND COURSE

choice of one

Beet Salad v GF

red and golden beets, goat cheese, orange vinaigrette

Traditional Caesar Salad

romaine, parmesan, croutons

Lobster Bisque

crème fraîche

have certain medical conditions. V=Vegetarian. GF=Gluten Free. Before placing your order, please alert your server if a person in your party has a food allergy

MENU SUBJECT TO CHANGE, SORRY, NO CHANGES OR SUBSITUTIONS TO THE MENU. *This menu item is cooked to your liking. Consuming raw or under cooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you

FNTRÉFS

choice of one

Pan Seared Wild Striped Bass GF

parsnip pureé, herb salad, lemon saffron sauce

Seafood Cioppino

capellini, mussels, colossal shrimp, littleneck clams, lump crab meat, roasted tomato and garlic broth

Filet Mignon*

parmesan smashed potatoes, asparagus, mushroom ponzu brown butter sauce

Scallop Risotto GF

sea and bay scallops, spinach, oyster and porcini mushrooms

Oven Roasted Pork Osso Bucco

smashed potatoes, roasted winter vegetables, braising jus

Garlic Soy Braised Short Rib

kimchi fried rice, baby bok choy

COCKTAILBESSERFATERING

choice of one

Oreo Mousse Cake

raspberry coulis, whipped cream

Tiramisu

whipped cream

Affogato

vanilla gelato, espresso, shaved chocolate